



KITCHEN — BAR — MARKET

CHE FIGATA

ITALY TO TABLE

PARTIES & SPECIAL EVENTS



Italy to Table.

Passionately Rooted In Honest Food. Prepared, Served And Shared In A Way That Entices The Senses. This is Che Figata. This is Italy to Table.

Papparedelle with Bolognese



Arancini



Che Figata Bruschetta

Passed Appetizers

Selections sold by the dozen

COLD

Pear bruschetta, almond puree, shaved pear, blue cheese, honey, chives (V) \$50

Tomato bruschetta, cherry tomato, balsamic, fresh mozzarella, fried capers (V) \$48

Shrimp cocktail, poached shrimp, chilled purgatory sauce (GF) \$65

Black truffle panna cotta, marinated artichokes, mint relish (GF) (V) \$60

Baby vegetable crudite with bagna cauda vinaigrette (GF) \$55

Gnoccho fritto, mortadella, crescenza cheese, mustard oil \$60

Che Figata bruschetta, ricotta, charcuterie sauce, hot honey, herbs \$50

Pork rind, parmesan and black truffle powder, olive oil. (GF) \$48

HOT

Shrimp skewer, eggplant, dried olives, parsley (GF) \$65

Octopus skewer, confit potato, marinated cucumbers, lemon aioli (GF) \$72

Nduja stuffed dates, speck, apple saba (GF) \$55

Pecorino sardo stuffed peppadew peppers, lemon zest (GF) (V) \$48

Arancini, purgatory sauce, parmesan, parsley (V) \$48

Mozzarelline fritte, smoky tomato aioli, gremolata (V) \$48

Veggie panini, smoky mushrooms, fresh mozzarella, sun dried tomato and olive spread (V) \$48

Pork belly panini, pepperonata, lemon caper aioli, arugula \$60

DISPLAYS, ON FOOD CAR OR ZORBA

Meat and Cheese Board \$325 per board, feeds 25

Chefs selection of cured meats & cheeses, fresh & dried fruits, nuts, pickles, bread & crackers, jams & compotes

Antipasto Boards \$275 per board, feeds 25

Chef's selection of cured meats & cheeses, marinated vegetables, olives, nuts, bread, crackers, dried & fresh fruit

Pizzas

Buffalo mozzarella, San Marzano, basil, extra virgin olive oil \$18

Gorgonzola dolce, fig jam, prosciutto, arugula, aged balsamic \$17

Spicy Pepperoni, charred pepperoni, Calabrian chilis, roasted onions \$17

Pesto Pollo Ciliegine, shredded chicken, pesto, roasted pancetta, heirloom tomato, mozzarella \$17

Cena Menu

A classic Italian family-style dining experience featuring our house-made pastas, wood-grilled meats, fresh vegetable sides, and salads. **\$70 per person**

SALADS (choose 1)

Arugula

candied pistachios, candied orange peel, pomegranate molasses, basil & avocado dressing

Caesar

roma crunch lettuce, croutons, house dressing, white anchovy, hard cooked egg, parmesan

Apple Salad

butter lettuce, red endive, honey crisp apples, truffled peaches, gorgonzola cheese, honey vinaigrette

Burrata Salad

baby spinach, roasted beets, shaved fennel, dates, blood orange vinaigrette

HOUSE-MADE PASTA (choose 2)

Pappardelle with Bolognese

rich egg pasta tossed with house meat sauce or mushroom bolognese, topped with green peppercorn mascarpone

Sausage and Saffron Risotto

carnaroli rice, Italian sausage, saffron, roasted tomatoes, sweet peas

Lasagna

layered house lasagna, Bolognese, herbed ricotta

Cheese Tortellini

pomodoro sauce, aglio butter, parmesan sauce

Spaghetti Carbonara

pancetta wilted onions, egg, pea gremolata

ENTRÉE (choose 2)

Chicken Saltimbocca

roasted free range chicken, sage gremolata, fried potatoes, crispy pancetta, jus

New York Strip Steak

polenta, bone marrow butter, veal jus

Calabrian Chili and Porcini Pork Belly

roasted baby carrots & onions, apple cider glaze

Grilled Sturgeon

braised cranberry beans, mushrooms, pancetta vinaigrette

Roasted Branzino

lemon confit, herbs, capers, arugula

Shrimp Arrabbiata

bucatini pasta, purgatory sauce, roasted peppers, parmesan

VEGETABLE (choose 2)

Broccolini - lemon, olive oil, tapenade

Baby carrots - spiced yogurt, balsamic onions

Bean salad - marinated gigante beans, wilted spinach

Asparagus - truffle gribiche, charred lemon

Parmesan Creamed Spinach

DESSERT (choose 1)

Amaretto tarts - sweet tart shell, local peach jam, amaretti cookies

Cannoli - whipped ricotta, chocolate chips, pistachio

House-made Tiramisu - caramelized white chocolate crème anglaise

Primi Piatti Menu

A classic Italian family-style dining experience featuring our house-made pastas, wood-grilled meats, fresh vegetable sides, and salads. **\$55 per person**

SALADS (choose 2)

Arugula

candied pistachios, candied orange peel, pomegranate molasses, basil & avocado dressing

Caesar

roma crunch lettuce, croutons, house dressing, white anchovy, hard cooked egg, parmesan

Apple salad

butter lettuce, red endive, honey crisp apples, truffled peaches, gorgonzola cheese, honey vinaigrette

Burrata Salad

baby spinach, roasted beets, shaved fennel, dates, blood orange vinaigrette

HOUSE-MADE PASTA (choose 2)

Pappardelle with Bolognese

rich egg pasta tossed with house meat sauce or mushroom bolognese, topped with green peppercorn mascrapone

Sausage and Saffron Risotto

carnaroli rice, Italian sausage, saffron, roasted tomatoes, sweet peas

Lasagna

layered house lasagna, Bolognese, herbed ricotta

Cheese Tortellini

pomodoro sauce, aglio butter, parmesan sauce

Spaghetti Carbonara

pancetta wilted onions, egg, pea gremolata

Ragu Della Domenica

rigatoni, pork neck sugo, meatballs, Italian sausage

Short Rib Ravioli

spinach, black truffle, roasted mushrooms, pecorino

VEGETABLE (choose 2)

Broccolini - lemon, olive oil, tapenade

Baby carrots - spiced yogurt, balsamic onions

Bean salad - marinated gigante beans, wilted spinach

Asparagus - truffle gribiche, charred lemon

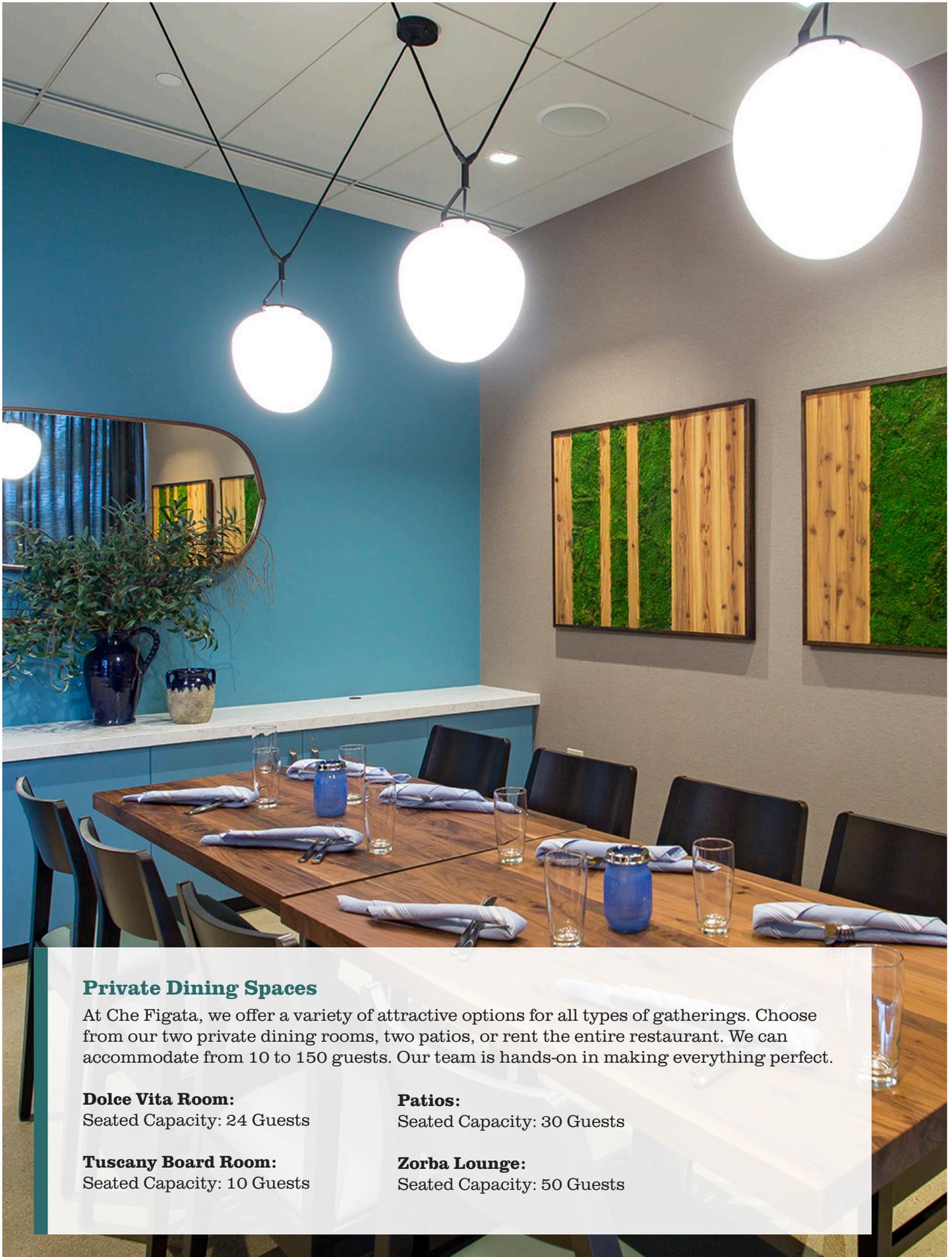
Parmesan Creamed Spinach

DESSERT (choose 1)

Amaretto tarts - sweet tart shell, local peach jam, amaretti cookies

Cannoli - whipped ricotta, chocolate chips, pistachio

House-made Tiramisu - caramelized white chocolate crème anglaise



Private Dining Spaces

At Che Figata, we offer a variety of attractive options for all types of gatherings. Choose from our two private dining rooms, two patios, or rent the entire restaurant. We can accommodate from 10 to 150 guests. Our team is hands-on in making everything perfect.

Dolce Vita Room:

Seated Capacity: 24 Guests

Tuscany Board Room:

Seated Capacity: 10 Guests

Patios:

Seated Capacity: 30 Guests

Zorba Lounge:

Seated Capacity: 50 Guests

General Info

Guaranteed Guest Count:

A guarantee of the final number of guests is required 72 hours prior to the event. Once received, the guaranteed number is considered final and charges will be made accordingly. If no guarantee is provided, the guest number listed on the contract will be considered the final count.

Deposit:

A non-refundable deposit, signed credit card authorization form, and signed contract are required to reserve all dining spaces. Deposits may vary based on food and beverage minimums.

Service Charge and Sales Tax:

All food & beverage prices subject to a 23% service charge and 8.75% sales tax.

Menu Selection:

Final menu selections must be received 10 business days prior to the event. Menu items and preparations are subject to market availability.

Vendors:

All outside vendors of services not provided by Che Figata (florists, musical entertainment, bakeries, etc.) must schedule their delivery, set-up and break-down times with the sales manager.



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CITYGATE

Route 59 & Ferry
in Naperville

